

**Foodservice
Pork Product of the Year
Competition 2011**



BPEX (AHDB)
Stoneleigh Park
Kenilworth
Warwickshire
CV8 2TL

Pork Product of the Year



www.porkforcaterers.com

**Foodservice
Pork Product of the Year
Competition 2011**

Open to all manufacturers and butchers
of pork products who supply caterers

Pork products can be entered in one
of six categories which are:

- 1 **Fresh Pork Cut** • in association with NACB
- 2 **Pork Ready Meal** • in association with Morning Advertiser
- 3 **Best Cold Eating Product**
- 4 **Pork and Pastry Product** • in association with British Baker
- 5 **Best Cured Product**
- 6 **Best Innovative Pork Product** • in association with MTJ



**Morning
Advertiser**

**British
Baker**

**meat
tradesjournal**

profit
from
pork

Competition Rules

- 1 The Foodservice Pork Product Competition is open to processors and butchers who manufacture products available for sale into the Foodservice Sector. No retail products will be allowed and any that are entered will be disqualified.
- 2 If a product is sold in both foodservice and retail sectors then permission must be sought from BPEX to enter. Please see contact details below.
- 3 All products must contain pork as a main ingredient. The source and origin of the pork must be stated.
- 4 The pork used in the products entered must have been produced to a quality assurance standard.
- 5 Sausages are not eligible to be entered into this competition.
- 6 Products must be made by the entrants. No wholesalers or other suppliers of products may enter.
- 7 Entries must consist of four samples per product regardless of category.
- 8 All entries must arrive chilled/frozen in appropriate hygienic packaging and be accompanied by labels which will be supplied.
- 9 Please make storage instructions very clear on the packaging, eg chill or freeze.
- 10 Entries will not be returned and will be disposed of after judging is completed.
- 11 **The decision of the Judges is final and no correspondence will be entered into after the event.**
- 12 Ready meal entries must provide heating information and be accompanied by an ingredient list.
- 13 All entries must be supplied with appropriate cooking and serving information.
- 14 All entries must be identified by their product name and code alone; no other marketing/company information should be visible.
- 15 Pork offal products are allowed to be entered and are encouraged.
- 16 Information on the product price and the intended foodservice target market must be given, eg Cost sector: Hospital or School meals and Profit sector: Hotel, Restaurant or Pub etc.
- 17 Marks will be given for innovation and criteria will include overall appearance, size, colour, texture, taste and smell.
- 18 Products can achieve Gold, Silver and Bronze awards by scoring the following points: Gold: 95–100 points, Silver: 90–94 points, Bronze: 85–89 points.
- 19 An overall winner of each category will be announced at the final in the Butchers Hall, London on Thursday 24 March 2011.
- 20 BPEX can accept no responsibility whatsoever for the loss or damage to any entries.

- 21 The entry fee for each product is £20 (inc VAT) and cheques should be made payable to BPEX. For your own VAT records it is advisable that you retain a copy of the completed entry form.
- 22 For any other information please call Toni Williams on **07503 871179** or email info@bpexfoodservice.com Also consult the website: www.porkforcaterers.com
- 23 Upon receipt of your entry form you will be provided with information on where to send your products for judging, together with coded labels. All samples will be required to arrive on Tuesday 8 February 2011.
- 24 Closing date for entry is **Wednesday 26 January 2011**.

- Category 1 FRESH PORK CUT** *in association with NACB*
This category is for products that are supplied to caterers as fresh and uncooked. Can contain flavourings, farcies (stuffings) or coatings.
- Category 2 PORK READY MEAL (FRESH OR FROZEN)** *in association with Morning Advertiser*
This category is for ready meals where the main component is pork. The products must be fully cooked and ready to eat after heating if necessary. Bacon and ham are included in this category.
- Category 3 BEST COLD EATING PRODUCT (COOKED, CHILLED OR FROZEN)**
This category is for pork products that are ready to eat for the foodservice market such as sandwich fillers, terrines and pâté.
- Category 4 PORK AND PASTRY (FRESH OR FROZEN)** *in association with British Baker*
This category includes pies, sausage rolls, Chinese-style dumplings or samosas. Hot or cold eating.
- Category 5 BEST CURED PRODUCT**
This is for the best cured or smoked product and includes ham and bacon.
- Category 6 BEST INNOVATIVE PORK PRODUCT (FRESH OR FROZEN)** *in association with MTJ*
For any other products that are not included in categories 1 to 5, including snack products that can be eaten hot or cold.

PLEASE DO NOT SEND PRODUCTS WITH THE ENTRY FORM



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